



41 Jalan Pemimpin
#03-03 Kong Beng Industrial Building
Singapore 577186

Tel: +65 6353 7723 | +65 6354 0298
Fax: +65 6354 0468

BUTTER FLAVOUR 4024/300M-TS

DESCRIPTION

A pale yellow to golden yellow colour liquid with a rich, creamy and well-rounded aromatic butter aroma and taste.

APPLICATION

This flavour is especially formulated to give bakery products the full-bodied and creamy taste of butter with the option of replacing 50% or 100% of the butter component in the recipe with vegetable fat. This is ideal for bakery products such as cookies, biscuits and cakes.

Together with this flavour, you could also incorporate in the product application our natural vanilla powders such as Vanilla Extract Powder Flavour 1028, Vanilla Extract Powder Flavour 1038, and Vanilla Extract Powder Flavour 1068 with varying recommended dosages (0.07% - 0.30% w/w). This further enhances the taste by giving the sweet vanilla background.

RECOMMENDED DOSAGE

- Cookies/Biscuits : 0.05%w/w - 0.10%w/w of dough weight
- Cakes : 0.10%w/w of batter weight

LEGAL STATUS

This flavour is compounded from nature-identical aroma chemicals which are FEMA GRAS with Triacetin as solvent.

CLASSIFICATION

This flavour is classified as nature-identical for all countries.

STORAGE

Keep sealed in a cool place, away from direct sunlight. It is stable for two years.

PACKING

- 25kg HDPE plastic drum
- 5kg plastic container packed in a carton of 4 x 5kg.

THE PROOF OF THE PUDDING IN THE EATING!

Cookie is one of the applications that best demonstrate the efficacy of this flavour.
Try this recipe and taste the difference!

COOKIE RECIPE

Ingredients	Control	Using butter and vegetable shortening	Using only vegetable shortening
Quantity (% w/w)			
Plain Flour	43.60	43.55	43.60
Butter	14.00	14.00	0.00
Vegetable Shortening	14.00	14.00	28.00
Castor Sugar	21.00	21.00	21.00

Baking Soda	0.20	0.20	0.20
Iodized salt	0.20	0.20	0.20
Water	7.00	7.00	6.90
Butter Flavour 4024/300M-TS	0.00	0.05	0.10
TOTAL	100.00	100.00	100.00

PROCEDURE:

1. Cream the butter/vegetable shortening and castor sugar until fluffy.
2. Add the water. Beat well.
3. Sift the powder ingredients. Add into the mixture. Add the flavour. Mix well.
4. Refrigerate the dough for 10 minutes or more until hard enough to slice. Then put into baking sheets.
5. Bake for 10-15 minutes at 180°C or until the cookies are yellowish brown in colour.

This demonstration shows the efficacy of the flavour in the cookies at 0.05% - 0.10% w/w of Butter Flavour 4024/300M-TS.

THE TASTE TELLS!

**Visit our websites at
www.vka.com & www.vkcaromatics.com**